

Monterey Peninsula Winery

1980

Monterey Muscat Canelli

PRODUCED AND BOTTLED BY
MONTEREY PENINSULA WINERY
MONTEREY, CALIFORNIA
ALCOHOL 11.1% BY VOLUME FILTERED

100% Muscat

5.0% Residual Grape Sugar by Weight

Muscat Canelli has a much more delicate and refined flavor and aroma than the more common Muscat of Alexandria. Fresh, ripe, firm Muscat Canelli grapes with their perfumed and delicious flavor should be experienced by all. The nectar from the cool crisp round berries as they are gently crushed between one's teeth is what we want to share with you. This wine, well chilled, approaches this sensation. The vines that produce this wine grow in the deep gravel and boulders from the old Arroyo Seco River bed. Harvested at 27.3° Brix and cool fermented, this wine was stopped at 5.0% residual grape sugar by weight, and sterile filtered. Enjoy this wine by itself, chilled on warm spring days, or with strawberries, fresh melon and kiwi during the summer or with mild cheeses and fruits any time.

Monterey Peninsula Winery produces hand-tended wines of character. We as winemakers believe that wine is grown in the vineyard and that we are the stewards of nature while the wine is in our cellar. We rarely treat and never centrifuge wines. We also rarely filter wine, and if so it will be stated on the label. Our chief tool of cellaring is natural settling. Therefore, the wines may have a sediment or tartrate crystals adhering to the cork: this is natural, and is an indication the wine has received minimal handling. The wine may be decanted to retain clarity. Our wines are made to be enjoyed in the healthful setting of meals. Let our hospitality be conveyed by this wine, or by your visit to the winery and tasting room.

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